



## 2021 RHEINGAU Riesling QbA dry

VINEYARD SITE:	Rheingau-Cuvée from different vineyards in Lorch, Eltville, Hattenheim, Kiedrich
SOIL:	Sandy loess & loam, clay, riverbed sediments (Eltville, Hattenheim, Kiedrich) and Slate & Quarzit (Lorch)
VARIETY:	Riesling
CHARACTER:	Juicy-fruity and fresh, with apple & peach flavours, dry finish. Extremely well-balanced interplay between sweetness and acidity
FOOD:	Various seasonal dishes, pasta, salads, vegetarian dishes, fish, light meat. Or simply as aperitif!
VINIFICATION:	Combination of selected and indigenous yeasts. 4 month on fine lees, 100% stainless steel tank. Ecological & Vegan viticulture and vinification.
ANALYSIS:	Alcohol: 12 % vol.

